



## D14 Blast Chiller & Shock Freezer

### Quick Overview

14 × 1/1 Gastronorm or 14 × larger 600 × 400 Euronorm pans (40 mm deep)

Chill 56kg from +70°C to +3°C in 90 mins.

Deep Freeze 38kg from +70°C to -18°C in 240 mins.

Interior: 660mmW × 420D × 1150H

- Ambient operating temp. 38°C
- Built to HACCP specification
- Special blast process prevents ice crystallisation from forming, ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- European condenser and evaporating fans
- fan-forced evaporator cooling
- auto defrost
- self evaporating drainage
- Internal corners are rounded for hygiene & easy cleaning
- self closing doors

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2 Years Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	210
Width (mm)	800
Depth (mm)	815
Height (mm)	2170
Packing Width (mm)	870
Packing Depth (mm)	900
Packing Height (mm)	2270
Power	415V; 2000W
Warranty	2 Years Parts and Labour